Electrolux

air-o-steam®
TOUCHLINE
Electric Combi Oven 102

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA# _____

air-o-steam®

TOUCHLINE Electric Combi Oven 102

267283 (AOS102ETM1)   El Combi TOUCHLINE Oven 102 – 208V/3ph/60Hz - 67A

267323 (AOS102ETV1)   El Combi TOUCHLINE Oven 102 – 480V/3ph/60Hz - 67A

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-steam® Combi TOUCHLINE Oven. The air-o-steam® features three cooking modes – Automatic, Programs and Manual. Large touch-screen display for both set and actual values of humidity and temperature in cooking chamber during cooking. Three automatic modes: Low Temperature Cooking cycle (LTC), reheating cycle and proofing cycle. Traditional cooking modes - steam (max. 266 °F - 130°C), hot convected air (max. 572 °F - 300°C) and combi-mode (max. 482°F - 250°C). Each cooking mode operates under Lambda-sensor driven air-o-clima™: automatic and constant real humidity control. 6-point multi-sensor for core temperature controlled cooking cycles. All 304 stainless-steel construction, seamless hygienic cooking chamber with all rounded corners. Double thermo-glazed door with open frame construction for cool outside door panel. Halogen cooking chamber lighting. IPX-5 spray water protection certification. Retractable spray hose included as standard. USB connection. air-o-clean™, automatic and built-in self-cleaning system. Food Safe control to automatically monitor and validate the cooking process according to HACCP standards. HACCP management available upon request. Green functions to save energy, water and rinse aid.
Half day chef training included.
Covered by Electrolux Platinum Star® Service Program two-year parts
and one-year labor warranty, installation start-up and performance checkup after one year from installation.

Approval: _____

Main Features

- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. Three special automatic cycles available:
  - Low Temperature Cooking cycle (LTC) to minimize weight loss.
  - Re-heating cycle: efficient humidity management to quickly reheat.
  - Proofing cycle: uses the air-o-clima™ function to create the perfect proofing conditions.
- Programs mode: a maximum of 1,000 recipes can be stored in the oven's memory.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
  - Dry, hot convection cycle (max. 572 °F/300°C).
  - Low temperature steam cycle (max. 212 °F/100 °C).
  - Steam cycle (max. 212 °F/100 °C).
  - High temperature steam (max. 266 °F/130°C).
  - Combination cycle (max. 482°F/250°C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- 6-point multi-sensor core temperature probe.
- Variable fan speed. Radial fan.
- USB connection.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- Electrolux Platinum Star® Service package included.
- It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on back of spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Construction

- IPX 5 (NEMA 4) spray water protection certification for easy cleaning.
- All 304 stainless steel construction.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.
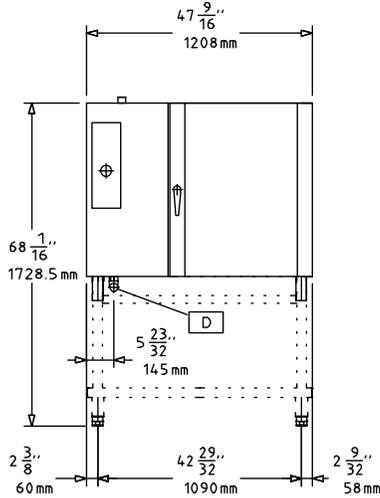- Integrated spray hose included.

Included Accessories

- 5 of Single 304 stainless steel full-size grid (21"x26")   PNC 922076
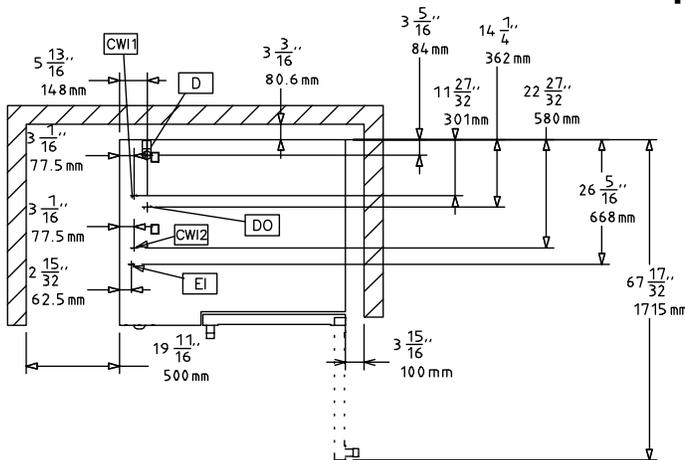
Optional Accessories

- KIT 4 ADJUSTABLE FEET   PNC 922012 ❑
- Pair of chicken racks (8 x 2.7 lbs chickens per Rack)   PNC 922036 ❑
- Trolley for rack cassette for air-o-system 102   PNC 922042 ❑
- Open base with rack guides for air-o-steam 102   PNC 922063 ❑
- Wheels kit for rack cassette   PNC 922073 ❑
- Non-stick universal pan (12"x20"x3/4")   PNC 922090 ❑
- Non-stick universal pan (12"x20"x1 1/2")   PNC 922091 ❑
- Non-stick universal pan (12"x20"x2 1/2")   PNC 922092 ❑
- Cupboard base with rack guides for air-o-steam and air-o-convect 62 and 102   PNC 922097 ❑
- Side external spray unit   PNC 922171 ❑
- Single 304 stainless steel full-size grid (21"x26")   PNC 922175 ❑
- Fat filter for air-o-steam 101 and 102   PNC 922178 ❑

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Front

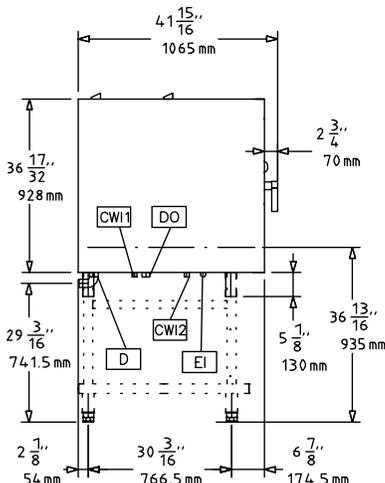**Top**

CWI = Cold Water inlet
D = Drain
DO = Overflow drain pipe
EI = Electrical connection
WIC = Cooling water inlet

Side

Electric

Supply voltage:

267283(AOS102ETM1)	208 V/3 ph/60 Hz
267323(AOS102ETV1)	480 V/3 ph/60 Hz
Amps:	67
Connected load:	24 kW
Circuit breaker required	

Water

Water inlet "CW" connection	3/4" unfiltered drinking water
Hardness:	5-50ppm (boiler/steam – rear connection) less than 400ppm (cleaning/quenching - front connection)
Water consumption (gal./hr.):	Min: 4.49 Max: 20.08
Pressure:	22-36 psi (1.5-2.5 bar)
Drain "D":	1"1/4 connection
Conductivity:	(50-200 µs/cm)
Chlorides:	(must be less than 20 ppm)
PH:	(must be greater than 7)

Electrolux recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information

It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on the spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Installation

Clearance:	2''rear and right hand sides
Suggested clearance for service access:	20''left hand side.

Capacity

Sheet pans:	10 - 18''x 26''
Steam pans:	20 - 12''x 20''
Half size sheet pans:	20 - 13''x 18''
GN:	20 - 1/1 containers
GN:	10 - 2/1 containers
Max load capacity:	180 lbs. (80 kg)

Key Information

Net weight:	478 lbs (217 kg)
Shipping width:	49 13/16" (1265 mm)
Shipping depth:	44 11/16" (1135 kg)
Shipping height:	49 13/16" (1265 mm)
Shipping weight:	536 lbs (243 kg)
Shipping volume:	64.13 ft³ (1.82 m³)

2010.05.18